

## MORE THAN WONDERFUL!



To Remove Deadly Poisons, Make the Weak Strong, and Raise the Sick, is Wonderful. But to hear people who claimed good health declare that

## ST. LEON WATER

Had Transformed them, Raised them to Heights of Strength, Pleasure and Joy in Life never before experienced, is

More than Wonderful:

And such is the experience of all who have thoroughly test St. LEON. It is possible to over-rate its value any physicians.

June 1st Palace Hotel opens for reception of visitors at Springs, in the Province of Quebec. A. THOMAS, Hotel Manager Address THE ST. LEON MINERAL WATER CO. (Limited), TORONTO.

C. RICHARDS & Co.

Sirs,—I was formerly a resident of Port La Tour, and have always used MINARD'S LINIMENT in my household, and know it to be the best remedy for emergencies of ordinary character. JOSEPH A. SNOW, Norway, Me.



GREATEST

BLOOD PURIFIER

ON EARTH.

EVERY DISEASE IS CAUSED BY MICROBES.

Doctors may pronounce your case incurable. Do not despair, as

"MICROBE KILLER"

WILL NOT DISAPPOINT YOU.

Cancers, Tumors, Consumption

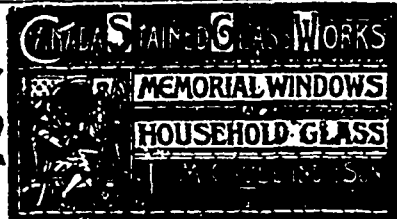
Catarrah, Kidney Disease, Blood Poisoning, Etc.,

All give way before this great Germ Destroyer

Fuller investigation solicited. Pamphlets with testimonials free.

WM. RADAM MICROBE KILLER COMPANY.

Office and Laboratory—120 KING ST. W., TORONTO, ONT. Agents Wanted.



## ROYAL YEAST

Is Canada's Favorite Yeast. Celebrated 10 years in the market without a competitor of any kind. The only Yeast which has been the test of time and never made sour, unwholesome bread. All Grocers sell it.

W. DILLET, M.P.E. TORONTO ONT. & CHICAGO, ILL.

GOLD MEDAL, PARIS, 1878.

W. BAKER & CO.'S

Breakfast Cocoa

Is absolutely pure and it is soluble.

No Chemicals

used in its preparation. It has more than three times the strength of Cocoa mixed with Starch, Arrowroot or Sugar, and is therefore far more economical, costing less than one cent a cup. It is delicious, nourishing, strengthening, EASILY DIGESTED, and admirably adapted for invalids as well as for persons in health.

Sold by Grocers everywhere.

W. BAKER & CO., Dorchester, Mass.

Good morning  
HAVE YOU USED  
PEARS SOAP?

30 Million Pounds  
MENIER CHOCOLATE  
DRANK AND EATEN EVERY YEAR.  
WHY? BECAUSE of all CHOCOLATES  
It is the purest and best.  
Paris Exposition, 1889 3 GRAND PRIZES.  
5 GOLD MEDALS.  
Ask for YELLOW WRAPPER.  
—FOR SALE EVERYWHERE.—  
BRANCH HOUSE, UNION SQUARE, NEW YORK.

DAVID CRAWFORD, MONTREAL, AGENT.

## THE GREAT ENGLISH REMEDY

OF PURELY VEGETABLE INGREDIENTS  
AND WITHOUT MERCURY, USED  
BY THE ENGLISH PEOPLE FOR  
OVER 140 YEARS, IS

Cockle's  
Pills  
COMPOUND  
ANTIBILIOUS

These Pills consist of a careful and peculiar admixture of the best and mildest vegetable aperients and the pure extract of Flowers of Chamomile. They will be found a most efficacious remedy for derangements of the digestive organs, and for obstructions and torpid action of the liver and bowels, which produce indigestion and the several varieties of Bilious and liver complaints. Sold by all chemists.

WHOLESALE AGENTS:

EVANS & SONS, LIMITED,  
MONTREAL.

## THE WONDER OF THE AGE!



A NEW IMPROVED DYE  
FOR HOME DYEING.

Only Water required in Using.

10¢ a package. For sale everywhere. If your dealer does not keep them, send direct to the manufacturers,  
GOTTINGHAM, ROBERTSON & CO.,  
MONTREAL.

It is Rank Nonsense

To suppose that you can get a good Soap at the poor Soap price. Poor prices will only buy poor goods. When you buy

"SUNLIGHT" SOAP,

You get a guaranteed pure article—the best in the market—and one which will do more work, and can be used for more purposes, than a greater weight of any other Soap made—bar none. On this account the "Sunlight" Soap has got the largest sale in the world. No washing powder is required where "Sunlight" Soap is used. Don't hesitate, but try it.

CONSUMPTION SURELY CURED

TO THE EDITOR:—Please inform your readers that I have a positive remedy for the above named disease. By its timely use thousands of hopeless cases have been permanently cured. I shall be glad to send two bottles of my remedy FREE to any of your readers who have consumption if they will send me their Express and Post Office Address. Respectfully, T. A. SLOOM, M.C., 185 West Adelaide St., TORONTO, ONTARIO.

## HOUSEHOLD HINTS.

STRAWBERRIES.—When served as a first course at breakfast it is better to have them unhulled, and to eat with the fingers, dipping each berry into powdered sugar.

LOG CABIN CAKE.—Beat one rounding tablespoonful of butter, a half pint of sugar and the yolks of two eggs together until light, then add a half-cup of milk, and one and a half cups of sifted flour lightly measured. Beat well and then stir in a heaping teaspoonful of baking powder and the well-beaten whites of the two eggs. Flavour with lemon or vanilla, and bake in a moderate oven about thirty minutes.

FOR A GOOD CHICKEN CURRY cut up a pair of tender spring chickens into two-inch squares. Parboil them twenty minutes in just enough water to cover them. Take up the pieces of chicken, drain them, and dredge them with flour and lay them aside. Fry an onion and one clove of garlic in four tablespoonfuls of butter, remove them and fry the chicken in it. Skim the parboil water, and strain it through a fine strainer in which half a coconut has been grated. Add this liquor to the chicken and one tablespoonful of the best curry powder. Stew the curry gently for half an hour, and add a tablespoonful of fine coconut and serve hot. Sweet mango is the East India chutney most frequently served with a curry in England.

FRUIT PUNCH.—Put two tablespoonfuls of dry gelatine into a cup and cover it with four tablespoonfuls of cold water, and stand it aside for a half hour. Put one pound and a quarter of granulated sugar in one quart of water; stir it until the sugar is dissolved; add the grated yellow rind of one orange, and boil five minutes. Add the gelatine; strain; add a half-pint of strawberry juice, the juice of two lemons and one orange. Stand aside to cool. When cold turn into a freezer and freeze. Do not stir rapidly, but slowly and steadily, until the mixture is frozen. Serve in punch glasses. Later in the season grape juice, raspberry juice or currant juice may be substituted for the strawberry, a mixture of lemon, orange and pineapple juices also makes a delightful punch.

PEPPERS-POT.—To four quarts of water put one pound of corned pork, two pounds of the neck, or scrag mutton and a small knuckle of veal. Let simmer slowly three hours, skimming often; then take out the mutton, as that will serve for a dish for the table, with drawn butter and celery. Into this broth put four white turnips sliced, if in season, six or eight tomatoes, if not, a tablespoonful of tomato catsup, an onion sliced thinly, a small piece of garden pepper and a half teaspoonful of salt. Have ready, boiled a quarter of a pound of nice white tripe; cut this into strips of an inch in length; add six potatoes thinly sliced, about a dozen whole cloves and a pint-bowl full of little light dumplings the size of a walnut. Let all simmer for an hour. Serve hot, but take out the pork and veal bones first. If one does not like the flavour of the cloves leave them out.

A PINE-APPLE CAKE is an excellent layer cake. Make a nice cup cake with one cup of butter, two of sugar, four eggs, a cup of sweet milk, three large cups of flour and two teacupfuls of cream tartar and one of soda. Beat the butter and sugar to a cream, add the yolks of the eggs, then the milk, in which the soda has been stirred, and then the flour and cream tartar, and finally the whites of the eggs, beaten stiff. If the cake is made in this way it will be fine in grain and rich as pound cake, but if it is carelessly stirred together it will be a coarse, poor cake. Bake it in seven layers for a pineapple cake. Chop a pineapple fine and cook it with three-quarters of its weight of sugar; add to it while hot a quarter of a box of gelatine, which has been soaked an hour in cold water. When cold, the pineapple mixture should be thick enough not to run. Spread it thickly over layers of the cake, place them together, and ice the top layer thickly with a white icing flavoured with lemon. If you wish it for a party you can decorate it with a wreath of confectioners' icing, and set a bright plume of the pineapple leaves in the centre of the cake. If there is more pineapple preparation than can be used for the cake, let it form in a bowl and heap it in shining pieces around a white blanc-mange for a dessert. It is a very delicious and pretty dish.